

Gerkens® Organic Goodness Guaranteed

Consistent cocoa solutions for all organic needs

APPLICATIONS

-  Dairy desserts
-  Confectionery
-  Ice-cream
-  Baked goods
-  Beverages
-  Spreads
-  Biscuits
-  Cereals

BENEFIT

Gerkens® guarantees goodness by delivering a wide range of high-quality organic cocoa powders with a variety of colors, flavors and application options.

gerkens®
a **Cargill** brand



Gerkens® Organic Goodness Guaranteed

Consistent cocoa solutions for all organic needs



“ While already established, organic still presents strong growth potential. Our expanded range of Gerkens organic cocoa powders provides a consistent answer to our customers’ growing demand.”

Philippe Bernay,
EMEA Commercial Marketing Lead



01

INSIGHT

In a processed world full of unrecognisable names on long ingredient lists, consumers are increasingly seeking simple, clean and natural foods. To them ‘organic’ signifies health and quality.

02

BENEFIT

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03

WHAT'S IN IT FOR YOU

Thanks to the secure sourcing, effective innovation capabilities and state-of-the-art processes, Gerkens® provides consistent cocoa solutions for all your organic needs.

ON01

Gerkens® ON01 is our organic natural cocoa powder enabling a clean label for your application. Now also available as powdered chocolate.

ADDITIONAL INFORMATION

Factory	The Netherlands
Fat Level	10-12% / 20-22%
pH Value	max. 6
Moisture	max. 4.5%
Fineness	99.5%
Standard Package Types	25kg / 900kg

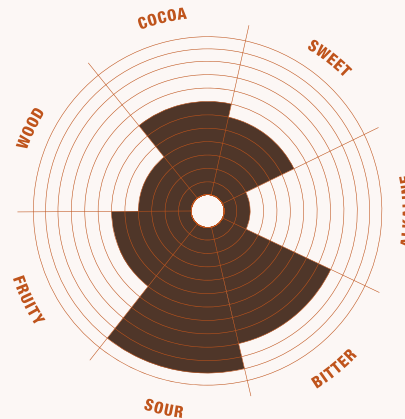
POTENTIAL CERTIFICATIONS

Kosher, Pareve, Halal, UTZ mass-balanced, RFA mass-balanced, FairTrade mass-balanced

GOODNESS GUARANTEED

At Gerkens we guarantee goodness all the way. Looking for a consistently high-quality organic cocoa powder? Let's talk and we'll find a solution that's just right for YOU.

FLAVOR PROFILE



COLOR PROFILE



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OA01

Gerkens® OA01 stands out for its medium reddish-brown colour and nice cocoa flavour. Now also available as powdered chocolate.

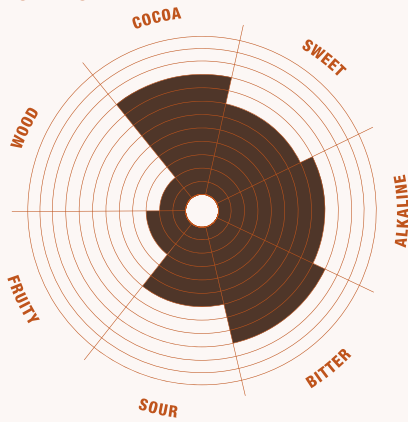
ADDITIONAL INFORMATION

Factory	The Netherlands
Fat Level	10-12% / 20-22%
pH Value	7.2
Moisture	max. 4.5%
Fineness	99.5%
Standard Package Types	25kg / 900kg

POTENTIAL CERTIFICATIONS

Kosher, Pareve, Halal, UTZ mass-balanced, RFA mass-balanced, FairTrade mass-balanced

FLAVOR PROFILE



COLOR PROFILE



G9SO

Gerkens® G9SO is our organic cocoa powder with a dark red-brown color and intense taste profile. Now also available as powdered chocolate.

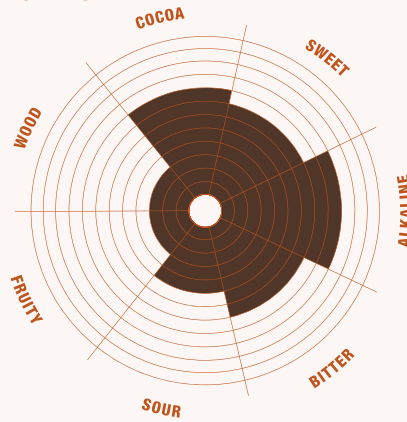
ADDITIONAL INFORMATION

Factory	The Netherlands
Fat Level	10-12% / 20-22%
pH Value	7.7
Moisture	max. 4.5%
Fineness	99.5%
Standard Package Types	25kg / 900kg

POTENTIAL CERTIFICATIONS

Kosher, Pareve, Halal, UTZ mass-balanced, RFA mass-balanced, FairTrade mass-balanced

FLAVOR PROFILE



COLOR PROFILE



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